

Salsa Sausage Quiche

Adapted from Dorothy Sorensen- allrecipies.com

INGREDIENTS

- 1 pound bulk pork sausage
- 1 (9 inch) unbaked pastry shell
- 2 cups shredded Sharp Cheddar cheese, divided
- 3 eggs
- 1 cup salsa

DIRECTIONS

1. Preheat oven to 375°F.
2. Crumble sausage into a large skillet. Cook over medium heat until no longer pink; drain. Transfer to the pastry shell. Sprinkle with half of the cheese. In a small bowl, lightly beat the eggs; stir in salsa. Pour over cheese.
3. Bake at 375 degrees F for 30-35 minutes or until knife inserted near the center comes out clean. Sprinkle with the remaining cheese. Bake 5 minutes longer or until the cheese is melted.